

Shana Torphy

shana.torphy@hotmail.com | 1-298-807-4949 x24707 | East Loufort, Turkey | <https://linkedin.com/in/Shana.Torphy95>

PROFILE

Chef with a track record building high-impact solutions and improving retention.

CORE SKILLS

Cuisine Styles

Mediterranean • French • Asian Fusion • Italian

Kitchen Skills

Butchery • Cost Control • Sauce-making • Plating • Menu Design • Baking

Operations

Event Planning

Soft Skills

Team Leadership • Time Management

WORK EXPERIENCE

Sous Chef — Kerluke, King and Champlin (2015 - Present)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

Private Chef — Lehner, Ledner and Kassulke (2022 - 2025)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Catered private events for up to 215 guests with 95%+ client satisfaction.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.

Executive Chef — Wilkinson - Robel (2018 - Present)

- Catered private events for up to 287 guests with 95%+ client satisfaction.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Langworth Group (2016 - Present)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 113 guests with 95%+ client satisfaction.

EDUCATION

Diploma in Culinary Arts, MacGyver, Schmitt and Gottlieb University (2020)